El Royal

Mexican Cafe & Garden
South of the City on 6th Avenue
2910 6th Avenue – Birmingham, Alabama
Tel. 205-961-3345

Appetizers

GUACAMOLE $12
Avocado, Cilantro, Jalapeño, Red Onion, Lime, Tostadas

QUESO $12
Queso Blanco

EL ROYALE DIP $14
Queso Yellow, Chili Con Carne

GULF SHRIMP COCKTAIL $19
Royale Cocktail Sauce, Avocado, Pico, Lime, Saltines

HOUSE NACHOS . . . . . $17/$19
Grilled Chicken or Steak, Monterey Jack, Cheddar Cheese, Refried Beans

QUESADILLA AL CARBON $18
Birria, Steak, or Chicken, Monterey Jack, Cheddar Cheese Bell Pepper, Onion

BRISKET FLAUTAS $16
Slow Cooked Brisket, Crispy Flour Tortillas, Oaxaca Cheese, Consomé

HOUSE ELOTE $14
Roasted Corn, Cotija, House-made Tajín, Fried Shallots, Cilantro

Soup & Salads

Chicken . . . . . $6 *Steak . . . . . $8* *Shrimp $10*

TORTILLA SOUP — Chicken, Tortilla Strips, Roasted Corn, Crema, Radish, Cilantro $12

CLASSIC TACO SALAD — Ground Beef, Romaine, Black Beans, Guacamole, Sour Cream, Cheddar Cheese, Cilantro Lime Vinaigrette $16

MEXICAN CHOPPED — Avocado, Corn, Tomato, Roasted Peppers, Black Beans, Pepperjack, Crema, Cilantro, Lime Vinaigrette $15

LITTLE GEM — Gem Lettuce, Cucumber, Radish, Chives, Lemon Balsamic Vinaigrette
$14

House Specialties

ROASTED HALF CHICKEN — Joyce Farms Chicken, Chi
Marinade, Housemade Coleslaw, Lime, Fries . . . . . .

PRAWNS ROYALE — Fresno Chili Butter, Aleppo, Ci
Parsley, Lime . . . . . .

GRILLED BLACKENED GROUPER — Tomatillo Av
Rice, Pico, Guacamole, Cilantro, Lime, Clarified Bu

CHILE RELLENO — Ground Beef, Oaxaca Ch
Jack, Kale, Cilantro, Royale Red Sauce . . . . . .

CHIMICHANGA — Beef or Chicken, Bell Pepp
Sauce, Verde Sauce, Tomato, Jalapeño, Sour Cre

Fajitas Royale

Served with flour tortillas, refried beans, rice, cheddar c
guacamole, sour cream, and clarified butter.

RIBEYE . . . . . .
CHICKEN BREAST . . . . . .
BACON WRAPPED SHRIMP . . . . . .
MIXED VEGETABLE . . . . . .
LOBSTER TAIL *garlic herb butter* . . . . . .

Steaks

BONE-IN RIBEYE — Porcini Rub, Jalapeño, Chimichurri,
Crispy Onion Rings, Comeback Sauce, Garlic Confit . .

STEAK AU POIVRE — Fries . . . . . .

CARNE ASADA — Prime NY Strip, Porci
Lime Vinaigrette . . . . . .

ROYALE WITH CHEESE
Ground Beef, Hatch Chiles, Blanco Cheese, Cheddar C
Onion, Tomato, Chipotle Mayo, Sesame Seed Bu
$21

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREA

Beer

Domestic

BUDWEISER $6
American Lager

BUD LIGHT $6
American Light Lager

COORS LIGHT $6
American Light Lager

MICHELOB ULTRA $6
American Light Lager

MILLER LIGHT $6
American Light Lager

Imported

CORONA $7
Mexican Pale Lager

CORONA LIGHT $7
Mexican Light Pale Lager

DOS XX $7
Golden Pilsner Lager

DOS XX AMBER $7
Vienna Lager

HEINEKEN ZERO $7
N/A Lager

MODELO $7
Mexican Pilsner Lager

MODELO NEGRA $7
Munich Dunkel Lager

PACIFICO $7
Mexican Pilsner Lager

SOL $7
Mexican Lager

STELLA ARTOIS $7
Belgian Pale Lager

TECATE $7
Mexican Lager

Local

MUCHACHO $8
Mexican Lager

CAHABA IPA $8
American IPA

CAHABA BLONDE $8
American Blonde Ale

House Cockta

HOUSE MARGARITA $15
Olmeca Altos Plata, Agave, Lime, Citrus Bitters

SPICY MARGARITA $16
Olmeca Altos Plata, Agave, Lime, Habanero Tincture

FLAMING ROYALE $17
Espolon Reposado, Peach, Lime, Habanero Tincture

FROZEN SANGRIA $15
Ketel One Grapefruit Rose, Rose, Lemon, Watermelon, Hibiscus

CARTER'S CLERICOT . . . $16
Albarino White Wine, Apple, Berries, Orange, Peach, Cointreau, Agave, Sprite

VELVET DELUXE . . .
Jamaican Rhum, Co
Creme de Cacao, Le
Pernod, Clarified

SIDE HUSTLE $16
Bacardi Light Rum, Passion Fruit, Lime, Vanilla, Tecate, Mint

DIAMOND DAIQUIRI . . . $16
Plantaray Three Star Light, Lime, Guava, Cinnamon

PARTY VIXEN $16
Bombay Dry Gin, Chamomile, Cucumber, Lemon, Prosecco

GOLDEN SPRITZ $15
Aperol, Solerno Blood Orange, Ginger Beer, Prosecco

ESPRESSO MARTINI . . . $16
Milagro Reposado, Ancho Reyes, Creme de Cacao, Espresso, Pilocillo

LITTLE DOVE . . . . .
Almave N/A Tequila
Lemon, Lychee, Soda